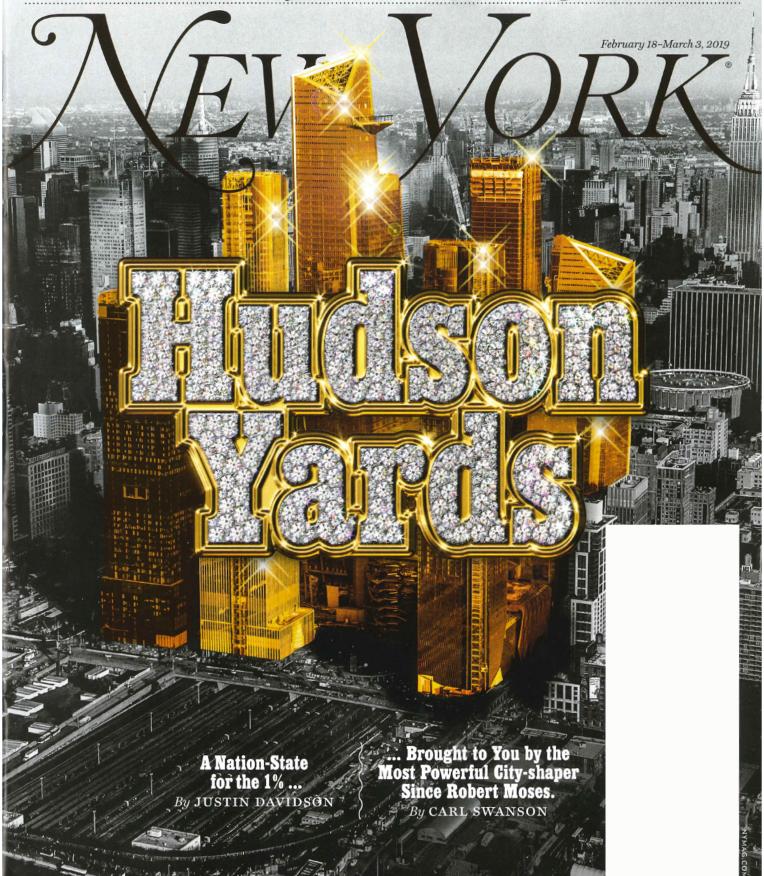
## Tulum: An Obituary By Reeves Wiedeman p.24

Go to Oaxaca instead?

Marlon James / Macaulay Culkin / Steven Soderbergh / June Newton





you're more the eating type, here's a primer on niche pastas around town.



1. Toreia >> Where: Osteria Morini. The torch-shaped pasta hails from somewhere in Italy, but that's about as specific as it gets. 2. Pici >> Where: Fiaschetteria Pistoia, Café Altro Paradiso, L'Artusi. This hand-rolled peasant pasta is hearty in the traditional Tuscan manner. 3. Casoncelli >> Where: Benno, Leonti, Morandi, ViceVersa. These often-gondola-shaped ravioli are associated with the towns of Bergamo and Brescia. 4. Occhi >> Where: Misi, Vic's. Appropriately shaped like UFOs; it's not clear where—if anywhere—these delicate stuffed pastas (introduced here by Sterling) come from. 5. Sopressini >>> Where: Don Angie. A real fringe pasta, at best, that's also called borsa vuota ("open purse"), this one has an origin story as murky as reused pasta water. 6. Malloreddus >> Where: Arco Café, Misi. The "national Sardinian pasta," according to Arco Café's Daniele Fiori, it's made by pressing the dough against a woven basket. 7. Cappellacci >> Where: I Trulli, Legacy Records. These eggy ravioli are the signature starch of the northeastern city of Ferrara, where they come pumpkin-stuffed; elsewhere they're made to look like a cone-shaped hat. 8. Lumache >> Where: Carmenta's, Scampi. Named after snail shells, this pasta, produced for centuries in Gragnano, Campania, is now found all over. 9. Corzetti >> Where: Misi, Trattoria Italienne. This Ligurian pasta traditionally gets stamped, like Madonna cookies, and was a kind of status brag in medieval times. (A modern variant includes the Grateful Dead logo, as seen

on the previous page.) 10. Gigli (or Campanelle) >> Where: Barano, Colonie, Morandi. Shaped like a type of lily, these may be of Tuscan origin. 11. Fazzoletti • Where: Faro. You may be tempted to wipe your chin with one of these Northern Italian handkerchiefs, but its simple shape belies the difficulty of making a pasta so thin it's nearly see-through. 12. Radiatori >> Where: Zero Otto Nove. There's debate over whether this stubby pasta-named, oddly, after radiators-was invented between the two World Wars or in the 1960s. 13. Malfadini - Where: Lilia, Locanda Verde, Leuca. These Naples noodles were supposedly dreamed up in 1902 to honor Princess Mafalda, or were renamed for her. 14. Borsa > Where: Vic's. "Purse," in English, this is Sterling's effort to design a four-cornered ravioli that stands up. 15. Alisanzas >> Where: Arco Café. Fortified with lard, this one varies in shape throughout Sardinia and is served with ragu or an oil-cheese sauce. 16. Culurgiones >> Where: As a special at Don Angie and L'Artusi. These dumplings, braided on top, originated in Ogliastra, Sardinia, and were made individually for major religious holidays. 17. Estrella >> Where: Upland. "We kind of just made it up," admits Justin Smillie of his signature pasta, a happy accident that resulted from stumbling onto a star-shaped die. 18. Garamelle >> Where: Barano, Faro. Shaped like a candy wrapper, these cute ravioli are praised for their doughto-filling ratio and are likely from Emilia-Romagna.